

Oven-Baked Greek Lemon Chicken

Oven-Baked Greek Lemon Chicken is a dish that brings the sunshine of the Mediterranean right to your dinner table. Featuring juicy chicken thighs, golden potatoes, aromatic garlic, and zesty lemon, it's both hearty and refreshing. This recipe requires simple ingredients but delivers big on flavor, making it ideal for family dinners, entertaining guests, or meal prepping for the week ahead. The combination of olive oil, herbs, and citrus creates a perfectly balanced marinade that makes the chicken tender while crisping the skin. Let's explore what makes this recipe stand out, how to prepare it step by step, and the best ways to serve and store it.

Why Oven-Baked Greek Lemon Chicken Is a Favorite

Comfort Food Meets Fresh Flavors

This recipe combines the satisfying richness of roasted chicken with the brightness of lemon and herbs. The potatoes absorb flavorful juices, while the chicken develops crispy golden skin. It's a complete dish that embodies both comfort and freshness, offering balance in every bite.

Easy Yet Elegant

The preparation couldn't be simpler. A quick marinade and a single baking dish are all you need. Despite the ease, the presentation feels impressive, making it a great choice for both casual dinners and special occasions. It's one of those recipes that proves homemade meals can be both practical and gourmet.

Oven-Baked Greek Lemon Chicken

Oven-Baked Greek Lemon Chicken

No reviews

- Author: [Aaron recipes](#)
- Total Time: [1 hour](#)
- Yield: [4 servings 1x](#)

[Print Recipe](#)
[Pin Recipe](#)

Description

Oven-Baked Greek Lemon Chicken pairs juicy chicken thighs with baby potatoes, zesty lemon, garlic, and herbs for a vibrant Mediterranean dinner.

Ingredients

Copy to clipboard

Scale

- ☐ 4 bone-in, skin-on chicken thighs
- ☐ 2 cups baby potatoes, halved
- ☐ 1/4 cup olive oil
- ☐ 2 lemons (juice and zest)
- ☐ 5 cloves garlic, minced
- ☐ 2 tsp dried oregano
- ☐ 1 tsp dried thyme
- ☐ 1 tsp salt
- ☐ 1/2 tsp black pepper
- ☐ Fresh parsley, chopped (for garnish)

☐ Cook Mode Prevent your screen from going dark

Instructions

1. In a bowl, whisk olive oil, lemon juice, zest, garlic, oregano, thyme, salt, and pepper.
2. Marinate chicken thighs in the mixture for at least 30 minutes.
3. Preheat oven to 400°F (200°C).
4. Toss potatoes with olive oil, salt, and pepper.
5. Arrange chicken skin-side up in a baking dish, with potatoes around it.
6. Bake for 40–45 minutes until chicken reaches 165°F and skin is golden.
7. Baste halfway through with juices.
8. Rest briefly, garnish with parsley, and serve warm.

Notes

Pair with Greek salad, tzatziki, or roasted vegetables. Marinate overnight for maximum flavor. Store leftovers in the fridge for 3 days or freeze up to 2 months.

- Prep Time: 15 minutes
- Cook Time: 45 minutes
- Category: Dinner
- Method: Baking
- Cuisine: Greek

Nutrition

- **Serving Size:** 1 chicken thigh with potatoes
- **Calories:** 420
- **Sugar:** 2g
- **Sodium:** 780mg
- **Fat:** 27g
- **Saturated Fat:** 8g
- **Unsaturated Fat:** 18g
- **Trans Fat:** 0g
- **Carbohydrates:** 18g
- **Fiber:** 2g
- **Protein:** 28g
- **Cholesterol:** 95mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Key Ingredients That Make It Delicious

Essential Staples

The recipe uses bone-in, skin-on chicken thighs, baby potatoes, olive oil, lemons (juice and zest), garlic, oregano, thyme, salt, and pepper. Fresh parsley adds a finishing touch. These pantry-friendly ingredients create a dish with vibrant Mediterranean character. The lemon and herbs cut through the richness of the chicken, while the potatoes provide substance.

Adaptable Options

You can easily adjust this dish to suit your pantry. Chicken drumsticks or breasts can replace thighs. Sweet potatoes or carrots can be swapped in for baby potatoes. Fresh dill or rosemary may be used in place of oregano and thyme. Adding feta cheese or a side of tzatziki enhances the Greek inspiration, giving you room to personalize the flavors.

Step-by-Step Preparation

Marinating the Chicken

In a large bowl, whisk together olive oil, lemon juice, zest, garlic, oregano, thyme, salt, and pepper. Coat the chicken thighs generously in the mixture and allow them to marinate for at least 30 minutes. This not only infuses flavor but also ensures the chicken remains moist during baking.

Baking to Golden Perfection

Preheat your oven to 400°F (200°C). Place marinated chicken skin-side up in a baking dish and scatter the seasoned baby potatoes around it. Roast for 40–45 minutes, basting halfway with the juices. The chicken should reach 165°F internally, with crisp, golden skin, and the potatoes should be tender. Rest the dish for a few minutes before serving to lock in juices.

Serving Suggestions

Traditional Pairings

Serve this dish with a Greek salad of cucumbers, tomatoes, olives, and feta for a complete meal. Pair it with tzatziki or a lemony yogurt sauce for added creaminess. Warm pita bread or crusty sourdough makes the perfect companion to soak up the delicious juices.

Creative Ways to Serve

Use leftovers in wraps, grain bowls, or salads for easy lunches. Dice the chicken and potatoes to create a Mediterranean-style hash with eggs for breakfast. For another indulgent chicken recipe with restaurant vibes, check out [Chicken Christopher at Home](#), which highlights garlic-butter flavors in a skillet preparation. Both dishes showcase the versatility of chicken in bold, flavorful ways.

Flavor Variations

Turning Up the Heat

For spice lovers, add crushed red pepper flakes or smoked paprika to the marinade. A touch of cayenne can also bring warmth without overpowering the lemon-herb balance. These small tweaks give the dish an extra dimension while preserving its Mediterranean essence.

Keeping It Light

For a lighter version, reduce the olive oil slightly and serve with more vegetables. Adding roasted zucchini, bell peppers, or green beans alongside the potatoes not only boosts nutrition but also makes the dish more colorful and vibrant. These adjustments let you enjoy the flavors guilt-free.

Storage and Meal Prep

Refrigerating Leftovers

Leftovers keep well in the fridge for up to three days. Store in an airtight container and reheat in the oven at 350°F until warmed through to preserve crispy skin. Microwaving works for convenience but may soften the skin.

Freezer-Friendly Tips

To freeze, portion the cooked chicken and potatoes into containers and store for up to two months. Thaw overnight in the refrigerator and reheat in the oven for best results. The texture of the potatoes may soften slightly, but the flavors remain delicious and comforting.

Why Families Love It

Kid-Friendly Appeal

Kids enjoy the mild, zesty flavors and crispy chicken skin. The potatoes make it approachable and satisfying. Since the seasoning is flavorful but not overpowering, even picky eaters will dig in. Serve with extra lemon wedges for added fun at the table.

Great for Gatherings

This recipe scales easily, making it perfect for entertaining. The rustic presentation of chicken and potatoes arranged on a large platter garnished with parsley looks festive and inviting. It's hearty, colorful, and always a crowd-pleaser at potlucks, family dinners, or holiday gatherings.

FAQ

Can I use boneless chicken?

Yes, boneless thighs or breasts work, but reduce the baking time to prevent overcooking. They cook faster than bone-in cuts.

Do I have to peel the potatoes?

No, baby potatoes are best with their skins on for texture and added nutrients. Just wash them thoroughly before halving.

Can I marinate the chicken overnight?

Absolutely. Marinating overnight deepens the flavor and makes the chicken even more tender. Just cover and refrigerate until ready to bake.

What sides pair best with this dish?

Greek salad, tzatziki, or roasted vegetables are classic choices. You can also pair it with rice pilaf or couscous for a heartier spread.

Conclusion

Oven-Baked Greek Lemon Chicken is a flavorful, versatile dish that combines the comfort of roasted chicken with the brightness of citrus and herbs. It's easy to prepare, customizable with different herbs or vegetables, and perfect for family dinners or gatherings. With its crispy skin, tender potatoes, and zesty marinade, it's a recipe that feels both rustic and elegant. Try it once, and you'll see why it deserves a spot in your regular dinner rotation.